

KOSTA BROWNE 2023 BEAUNE PREMIER CRU PINOT NOIR

AROMATIC COMPLEXITY WITH ELEGANT STRUCTURE

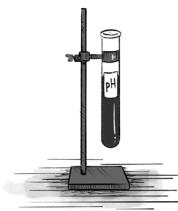
Shaped by a radiant growing season, 2023 yielded fruit of remarkable depth and vitality—resulting in wines with finesse and the structure to age gracefully in the cellar. This vintage is a true expression of Burgundy and a defining moment for our series.

Beaune, the historic heart of Burgundy, is home to some of the most acclaimed Premier Cru vineyards in the Côte d'Or. These sites have long been prized for producing Pinot Noir of classic style, combining nuance with refined structure, and are among the most coveted in Burgundy. In 2023, abundant yields and well-ripened fruit highlighted Beaune's strength as a source of complex, impeccably balanced wines, reaffirming its reputation as a cornerstone of the region.

The 2023 Beaune Premier Cru reveals richness and concentration, with captivating scents of rose, ripe cherry, and a hint of lavender. Partial whole-cluster fermentation adds dimension and character, building structure while enhancing the wine's layered profile. On the palate, it is generous and expansive, with remarkable length and a seamless, enveloping texture.



Aged in 26%
new French oak



pH
3.35



TA
5.9

TASTING NOTES

AROMA Rose petals and ripe dark cherry are lifted by a hint of lavender with an earthy undertone.

PALATE Generous texture with layered fruit, fine tannins, and focused acidity that extends into a long, seamless finish..

TECHNICAL DETAILS

ÉLEVAGE 26% New French Oak, 74% neutral oak for 14 months, then 100% of the blend was aged for 1 month in stainless steel.

ALCOHOL 13.6% **pH** 3.35 **TA** 5.9 g/L

CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

